

# welcome

Encounter Nikkei at INKA

A Japanese – Peruvian culinary experience in Canberra.  
Two cultures blend into one unique culinary journey.

When the Japanese migrated to Peru in the 1900s Peruvian ingredients met Japanese techniques. This produced a new style of food and gave birth to Nikkei cuisine.

opening  
menu



## STARTERS

Josper Edamame w/Yuzu, Sea Salt Or Chilli Garlic (VG) (GF)	7
Oysters Aji Verde Granita Sydney Rock Oysters, w/Aji Verde Granita (GF)	5 each
Guacamole w/Seasoned Plantain Chips (VG) (GF)	18
Maguro Tataki Sake Onions, Cucumber, Ginger, Ponzu, Garlic Chips	21

## NIGIRI

Aburi Salmon Yuzu Miso, Puff Quinoa	16
Hotate Pickled Garlic, Chilli and Garlic Soy	16
Hamachi Al Aji Amarillo, Chalaquita, Black Quinoa	19
Wagyu Ponzu Egg Yolk Emulsion, Cebollino, Chives	24
Vegeterian Pickled Asparagus, Charred Avocado, Rayu Sauce (V)	12

## CEVICHE

with Quinoa Chips

Kingfish Classico Sweet Potato, Lime, Coriander, Red Onion (GF)	25
Nikkei Ceviche w/Tuna, Cucumber, Sesame & Finger Lime	28
Vegetable Ceviche w/Corn, Tomatoes, Almond Milk & Beetroot (VG) (GF)	19

## TIRADITO

Peruvian Sashimi

Salmon w/Acevichada, Sesame, Quinoa	25
Hamachi Al Aji Amarillo, Black Sesame, Togarishi, Shallots	28
Pulpo Al Olivo Octopus, Asparagus, Chimichurri, Tomatoes, Olives	26

## EMPANADA

(2 pcs)

Angus Beef w/Onion & Garlic	14
Chicken w/Onion & Peruvian Spices	14
Quinoa & Corn w/Cumin, Aji Panca & Peas (V)	13

## ANTICUCHOS

Platter – Charcoal Grill (2 pcs)

Chicken w/ Yakitori Glaze	14
Beef Cheek w/Pickled Pearl Onions	14
Prawn Yuzu w/Garlic Butter & Yuzu Koshi	16
Eggplant Miso w/Den Miso & Black Sesame (VG) (GF)	12
Shishito Pepper Smoked Salt (V) (GF)	12
Shitaki Teriyaki Mushrooms (GF)	12

## MEATS & SEAFOOD

Baked Snapper Fillets w/Yuzo Miso & Tomato Salsa (GF)	38
Robata Grilled Octopus Smoked Cauliflower Puree, Crispy Quinoa	28
Charcoal Spatchcock w/Aji Amarillo, Charred Witlof	29
Wagyu Sirloin MB 5+ 250g Koji Aged Robata grilled to your preference, Mushroom Miso Butter	80
Black Angus Short Rib 48 Hours Slow Cooked, Jalapeno Miso Glazed	40



## SIDES

Peruvian Roast Potatoes w/Huancaína Sauce (V)	12
Chargrilled Broccolini w/Herb Oil (V)	12
Crispy Brussel Sprouts w/Furikake & Yuzu Glaze (V)	12
Mixed Greens Salad w/Avocado, Wafu Dressing 12 (VG)	12

## DESSERT

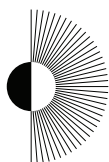
Chilli Chocolate Fondant w/Pisco Guava Sorbet (GF)	19.5
Coconut Sesame Panacotta w/Orange Salsa (V) (GF) (DF)	16.5
Pumpkin Picarone Doughnuts w/Pumpkin Mousse (V)	15
Tutti Fruti Lime Suspiro, Black Sesame & Matcha Meringue (V) (GF) (DF)	16

## COCKTAILS

Aki Tonikku Roku, Rhubarb Shrub, Strawberry Syrup, Mediterranean Tonic	16
Gachi Fino Sherry, Yuzu, Fennel Syrup, Soda	12
Muy Fresca mi Pata Cachaça, Papaya, Strawberry, Yuzu, Sake	19
Guayaba Agrio	17
Lemongrass & Finger lime Vodka, Pineapple Syrup, Lemon, Guava Juice, Licor 43	
Profé. Chivas 12 year, Benedictine, Togarashi, Absinthe	18
Shinsen'na Nashi Nashi Pear, Mango Pisco, Green Apple	18

## WINE

Sparkling			
2019	Dal Zotto 'Prosecco King Valley, VIC	14	69
2019	Tertini Blanc de Blanc Southern Highlands, NSW	16	75
2015	Stefano Lubiana Brut Rosé Derwent Valley, TAS	22	110
	NV Laurent-Perrier La Cuvée Tours-sur-Marne, FRANCE	30	150
2020	Vino Volta Chenin Blanc 'Methode Ancestrale' Swan Valley, WA		66
2011	Colet-Navazos Extra Brut Andalusia, SPAIN		126
	NV Chartogne-Taillet Cuvée "Sainte Anne" Brut Champagne, FRANCE		180
	NV Laurent-Perrier Cuvée Rosé Tours-sur-Marne, FRANCE		250
Rose/Orange			
20	Amato Vino 'Rosato' Nebbiolo Margaret River, WA	16	78
20	MADA Tempranillo Rosé Canberra District, ACT	12	60
19	Polperro Winery "Even Keel" Rosé Canberra District, ACT Dawning		84
20	Day 'Skin Shady' Amber Southern Highlands, NSW Nanny Goat	15	72
19	"Crossbreed" Central Otago, NZ		67



## WINE (contd.)

### White

19	Tertini Semi-Dry Pinot Blanc Southern Highlands, NSW		78
18	Vintelooper Riesling Clare Valley, STH AUST	14	70
19	Muller-Catoir "Haardt" Riesling Pfalz, GERMANY		92
17	Wagner-Stempel 'Porphy' Riesling Rheinhessen, GERMANY		110
19	Michael Gindl "Little Buteo" Grüner Veltliner Weinviertel, AUSTRIA		69
19	Ricca Terra Arinto Riverland, SA	10	47
18	Quealy Pinot Grigio Mornington Peninsula, VIC	15	75
19	Alois Lageder Pinot Grigio Alto Adige, ITALY		80
18/19	MADA Pinot Gris Canberra District, ACT		67
17	Angel Rodríguez Martinsancho Rueda Verdejo Rueda, SPAIN	16	80
19	Cherry Tree Hill Fumé Blanc Southern Highlands, NSW	15	73
19	Swinging Bridge Sauvignon Blanc Orange, NSW		45
20	MADA Sauvignon Blanc Canberra District, ACT		76
20	Skigh Wines "Coda" Sauvignon Blanc Margaret River, WA	12	58
20	Bodega Noemia 'A Lisa Semillon Patagonia, ARGENTINA		103
19	Vino Volta 'Nothing Wrong With Old Skool' Chenin Blanc Swan Valley, WA	16	78
19	Domaine Naturaliste 'Floris' Chardonnay Margaret River, WA		65
18	Payten & Jones Hallow Bones Chardonnay Yarra Valley, VIC	15	72
17	Domaine Bernard Defaix Chablis 1er Cru Côte de Léche Chablis, FRANCE		265



### Red

19	Le Juice "Fleurie" Gamay Beaujolais, FRANCE		65
19	Tertini Pinot Noir Southern Highlands, NSW	16	79
18	Nanny Goat Vineyard Pinot Noir Central Otago, NZ	18	87
20	Punt Road Pinot Noir Yarra Valley, VIC		102
17	Christian Tschida 'Felsen' Blaufränkisch Burgenland, AUSTRIA		365
19	Domaine Vincent Girardin Gevrey Chambertin Burgundy, FRANCE		210
16	Domaine De Fa Fleurie Roche Guillon Beaujolais, FRANCE		123
19	Pierre-Marie Chermette Beaujolais Les Griottes Beaujolais, FRANCE		58
19	Terra Do Rio Tinta Cao Riverland, SA	11	55
19	Colombaia Vigna Nuovo Sangiovese Tuscany, ITALY	20	98
20	Amato Vino Muse Cabernet Sauvignon Margaret River, WA	22	108
17	Ernesto Catena Vineyards Tahuan Cabernet Sauvignon Mendoza, ARGENTINA		60
15	Dawning Day "The Animal" Mataro Southern Highlands, NSW	13	63
20	The Other Wine Co. Grenache McLaren Vale, SA		54
18	Ricca Terra "Bullets Before Cannonballs" Portuguese Blend Riverland, SA	14	68
18	Vinden Headcase 'Charmless Man' Alicante Bouchet Hunter Valley, NSW		86
19	Domaine Naturaliste 'Rachis' Syrah Margaret River, WA	13	65
18	Head Wines 'The Readhead' Shiraz Barossa Valley, SA		201
17	Urban Winery Project Shiraz Touriga Adelaide Hills, VIC		73